



Smart solutions for
**Craft &
Microbreweries**

WE BRING
IDEAS TO LIFE.

NATURAL INGREDIENTS
INGREDIENT SYSTEMS
INTEGRATED SOLUTIONS



| Brewers QCheck® Kit –

The easy way to best beer quality!

Are you looking for a simple and reliable solution for microbiological quality control? Döhler's Brewers QCheck® Kit includes all the tools and culture media needed to ensure comprehensive quality control during the entire brewing process!

Different raw materials used in the brewing process, such as water, rinsing water and yeast, can be analysed for microbiological contamination before fermentation. Beer spoiling bacteria can be detected in the beer, and the hygiene of the surrounding area, for example in production, filling or even a dispensing unit can be accurately analysed.

Your benefits with the Brewers QCheck® Kit:

- **Ready to use**
Easy-to-use culture media without preparation
- **Everything you need**
Complete kit including illustrated manual
- **Simple evaluation**
Clear and easily visible colour change
- **Reliable findings**
Fully tested, optimised medium composition



| Döhler Brewing Ingredients –

The most efficient way to top-class beer!

Are you looking for a simple and cost-efficient solution to increase your brewing capacity and optimise the quality of your beer? Döhler Wort Concentrates and Sour Wort offer an efficient production of premium and specialty beers with a unique taste profile!

Your benefits with Döhler Brewing Ingredients:

Wort Concentrates

- Increase brewing capacity and productivity without investment
- Simply adjust wort gravity
- Brew high-quality beers without an own brewhouse
- Save time, energy, water, manpower, space and equipment
- Use for yeast propagation

Sour Wort

- Adjust mash and wort pH in a 100% natural way without costly installations
- Optimise the brewing process & save time and energy
- Significantly enhance drinkability and flavour stability of your beer
- Increase capacities as a result of shorter fermentation times
- Use in accordance with the German Purity Law

Brewers QCheck® Kit –

All you need to start immediately!

1

Ensure germ-free water for your beer!

Water analysis with **LMC concentrate**: reliable detection of E. coli and Coliform bacteria.

2 to 6

Achieve the perfect taste, look, smell and consistency of your beer!

Analysis of yeast, clear beer and yeast-turbid beer with the ready-to-use **NBB®-B Tubes**: reliable detection of beer spoiling bacteria such as Lactobacilli, Pediococci, Pectinatus and Megasphaera.

7

Monitor your hygiene to avoid contamination of your beer!

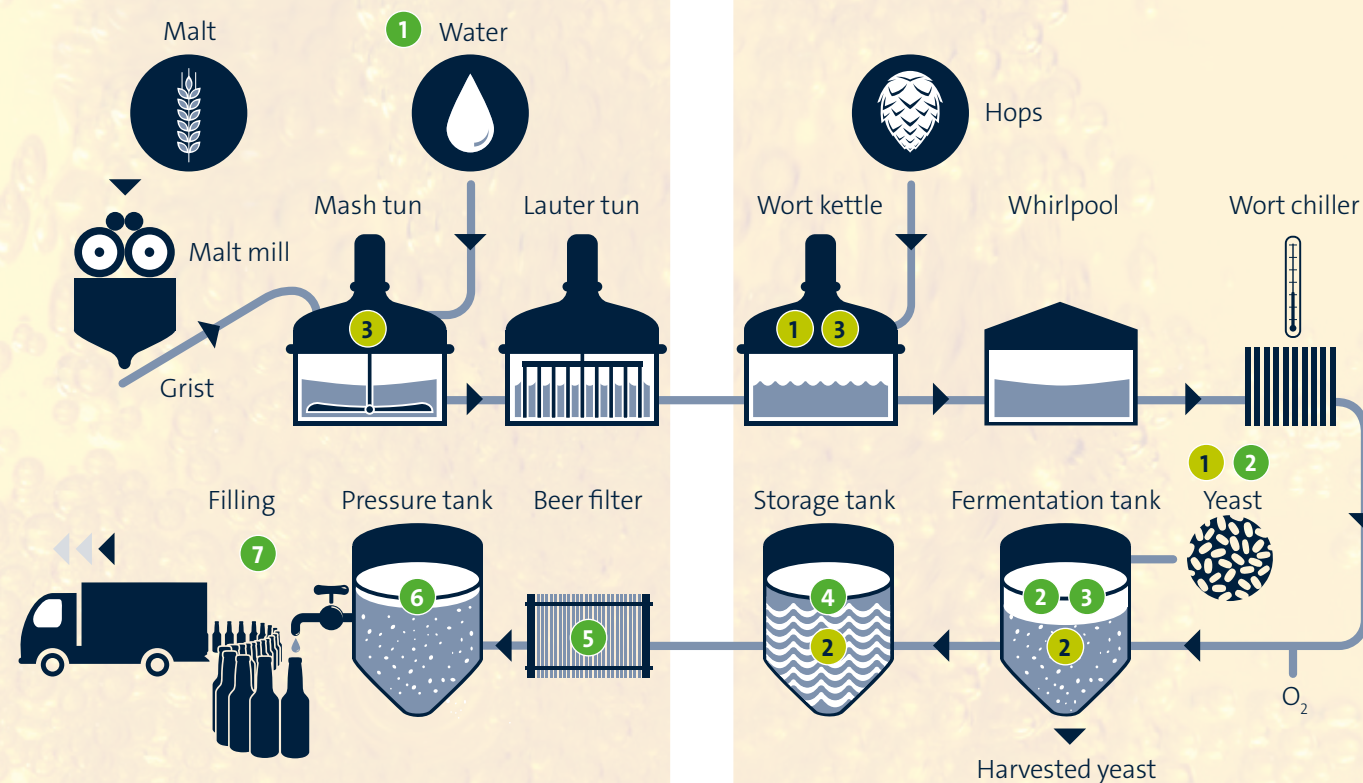
Examining the hygiene of production and dispensing units with **NBB®-B-Am Tubes**: reliable and qualitative detection of biofilms that also contain beer spoiling microorganisms such as Pectinatus and Megasphaera.

All products included in the kit are also available separately.

Visit our website to learn more about Döhler Microsafety Design® and the Brewers QCheck® Kit:
www.doehler.com/craft-beer

Find out more about

how Döhler Brewing Ingredients and the Brewers QCheck® Kit can help you get smart ideas and excellent products off the ground



Döhler Brewing Ingredients –

Optimise & simplify your brewing process and brew top-quality beers – with your own brewhouse or none at all!

1

Unhopped Wort Concentrates

Use as sole extract source or to increase the extract content of standard worts (high-gravity brewing) prior to cooking; also suitable for yeast propagation.

Available types: Standard and Gluten-free

2

Hopped Wort Concentrates

Directly apply in the fermentation tank as well as use as “Speise” (wort) prior to filling.

Available types: Pils, Amber Ale, Dark, Gluten-free, Wheat and Wheat Gluten-free

3

Sour Wort

Acidify the mash to pH 5.4 to increase the activity of desired malt enzymes as well as to optimise the mash, lautering and fermentation process.

Acidify the wort to pH 5.1-5.2 to improve the beer's drinkability and flavour stability as well as to enhance the chemical-physical and microbiological stability.

Visit our website to learn more about Döhler Brewing Ingredients: www.doehler.com/craft-beer